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APPLES AND PEARS

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Apples and pears are coming to markets of the United States in more than usual quantities this fall and winter. According to reports from the United States Department of Agriculture, the export trade in both these fruits has been all but cut off.

"Homemakers who want to take advantage of the big apple crop will do well to check up on apple varieties," says (Name),
(Title), (Place). "And if they want to make the most of the winter pears, they'll need to know how to ripen these pears at home."

Three different types of apples come to market each winter. Some varieties of apples are best for eating fresh; some are best cooked; others are equally good fresh or cooked.

Of the cooking apples, those that hold their shape well when they are cooked until soft are the best apples for baking. Good baking varieties are Tolman Sweet, Rome Beauty, Stayman, and Black Twig. But for apple sauce and apple pie, it is more important that an apple cook tender quickly. Good "apple pie" apples are Stayman, York Imperial, Rhode Island Greening, Arkansas Black, Stark, and Northwestern Greening.

Of the general-purpose apples, some of the best varieties are Stayman, McIntosh, Grimes Golden, Spitzenburg, Jonathan, Northern Spy, Wealthy, Wagener, and Baldwin.

As for winter pears, the main thing homemakers need to know is that they need special treatment for ripening.

Winter pears are often sold while they are still hard and green. In this stage they are suitable for cooking and baking. But they are not ready to eat fresh. However, leave them at room temperature for a day or two and they will ripen. To test for ripeness, press the flesh at the stem end of the pear. If it yields like a ripe peach, the pear is ready to eat "as is."

